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Ice Cream—Manufacture, Care, and Sale. (Reg. Bd. of H., Feb. 26, 1915.)

RULE 53. SEC. 12. No ice cream shall be manufactured or stored in any portion of a building which is used for the stabling of horses or other animals, or in any room used in whole or in part for domestic or sleeping purposes, unless the manufacturing and storage room for ice cream is separated from other parts of the building to the satisfaction of the board of health.

SEC. 13. All rooms in which ice cream is manufactured or stored shall be provided with tight walls and floors and kept constantly clean. The walls and floors of said rooms shall be of such construction as to permit of rapid and thorough cleansing. The room or rooms aforesaid shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils after use shall be thoroughly washed with boiling water, or sterilized by steam.

Vessels used in the manufacture and sale of ice cream shall not be employed as containers for other substances than ice cream.

SEC. 14. All establishments in which ice cream is manufactured shall be equipped with facilities for the proper cleansing of the hands of operatives, and all persons immediately before engaging in the mixing of the ingredients entering into the composition of ice cream, or its subsequent freezing and handling, shall thoroughly wash his or her hands and keep them cleanly during such manufacture and handling. All persons shall be dressed in clean outer garments while engaged in the manufacture and handling of ice cream.

SEC. 15. No urinal, water-closet, or privy shall be located in the rooms mentioned in the preceding section, or so situated as to pollute the atmosphere of said rooms.

SEC. 16. All vehicles used in the conveyance of ice cream for sale and distribution shall be kept in a cleanly condition and free from offensive odors.

SEC. 17. Ice cream kept for sale in any shop, restaurant, or other establishment shall be stored in a covered box or refrigerator. Such box or refrigerator shall be properly drained and cared for, and shall be kept tightly closed, except during such intervals as are necessary for the introduction or removal of ice cream or ice, and they shall be kept only in such locations and under such conditions as shall be approved by the board of health.

SEC. 18. Every person engaged in the manufacture, storage, transportation, sale, or distribution of ice cream, immediately on occurrence of any case or cases of infectious disease, either in himself or in his family, or amongst his employees, or within the building or premises where ice cream is manufactured, stored, sold, or distributed, shall notify the board of health and at the same time shall suspend the sale and distribution of ice cream until authorized to resume the same by the said board of health. No vessels which have been handled by persons suffering from such disease shall be used to hold or convey ice cream until they have been thoroughly sterilized.

SEC. 19. All cream, milk, or skimmed milk, employed in the manufacture of ice cream shall before use be kept at a temperature not higher than 50 degrees Fahrenheit.

SEC. 20. No person, by himself or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall, in the city of Pittsfield, sell, exchange, or deliver any ice cream which contains more than 500,000 bacteria per cubic centimeter.

SEC. 21. No old or melted ice cream, or ice cream returned to a manufacturer from whatever cause, shall again be used in the preparation of ice cream.

SEC. 22. No person shall sell or offer for sale in the city of Pittsfield, any ice cream or preparation similar thereto, until the place of manufacture of the same, the utensils and receptacles used and wagon or other means of carrying the same shall have been examined by an inspector of the board of health. Such inspector when satisfied as to the cleanliness of all articles used shall provide such person with his certificate to that effect.

SEC. 23. Inspectors shall examine all articles used in the business as often as they may deem necessary and whenever an inspector shall certify that a proper cleanliness is not observed, either in the place of manufacture, in the implements, materials, or manner of making ice cream, etc., or in the manner of carrying or selling the same, no further sales of such ice cream shall be allowed until the objectionable features are removed and the inspector so certifies.

Bakeries—Construction—Sanitary Regulation. (Reg. Bd. of H., Feb. 26, 1915.)

RULE 54. All buildings which are occupied as biscuit, bread, or cake bakeries shall be properly drained and plumbed. They shall be provided with a proper wash room and water-closets, having ventilation apart from the bake room or rooms where food products are manufactured. And no water-closet, earth closet, privy, or ash pit shall be within or communicate directly with the bake room of any bakery. Every room used for the manufacture of flour or meal food products shall have an impermeable floor constructed of cement or of tiles laid in cement and an additional floor of wood properly saturated with linseed oil. The walls and the ceiling of such room shall be plastered or wainscoted and shall be whitewashed at least once in six months. The furniture and utensils therein shall be so arranged that they and the floor may at all times be kept clean and in good sanitary condition. Proper screens for doors and windows must be provided to keep the rooms free from flies and other insects. Sleeping rooms for persons employed in such bakery shall be separate from the room in which flour or meal food products are manufactured or stored.

Rummage Sales—Permit Required. (Reg. Bd. of H., Feb. 26, 1915.)

RULE 55. No rummage sale shall be held in the city of Pittsfield without a permit from the board of health.